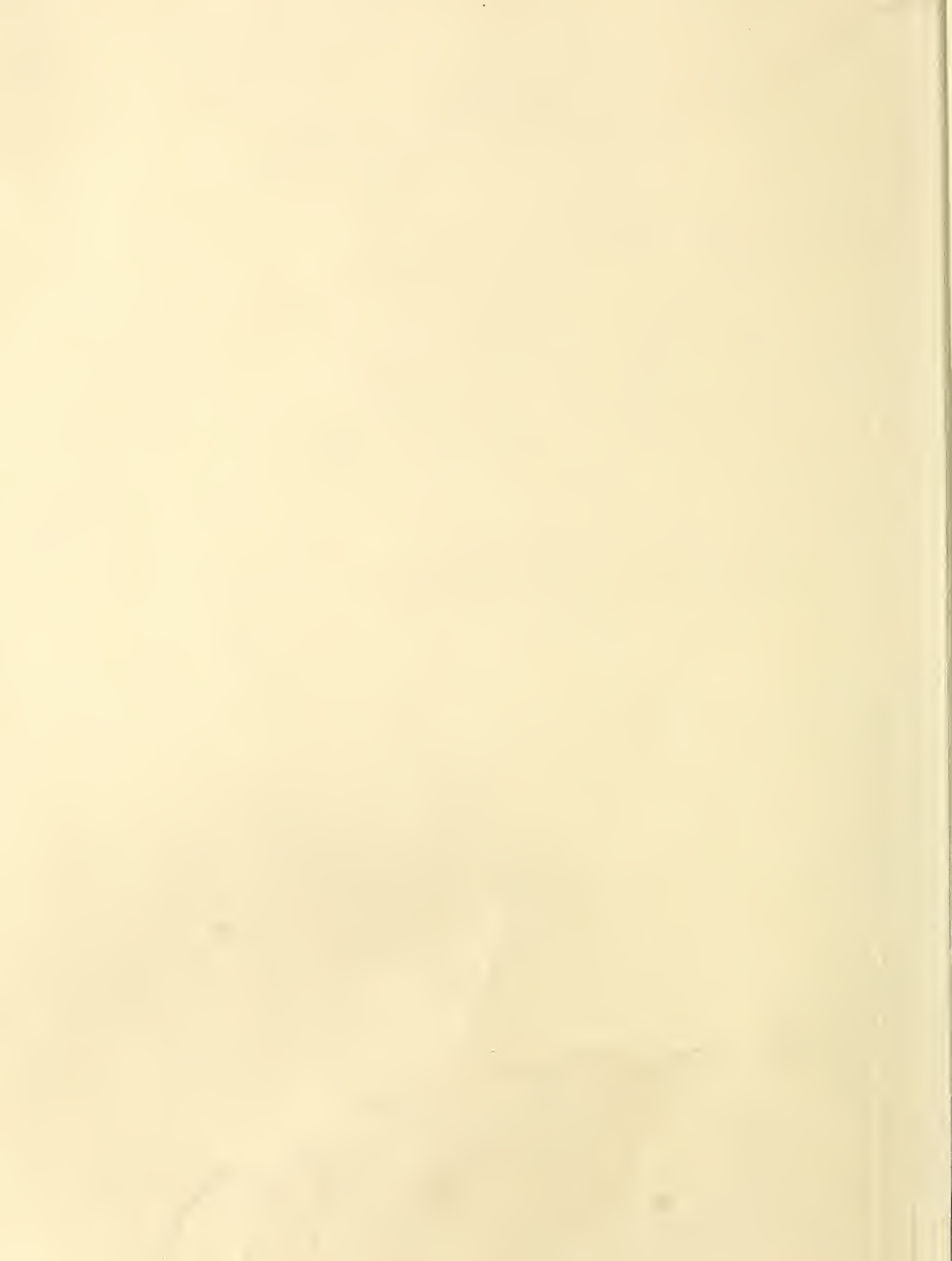


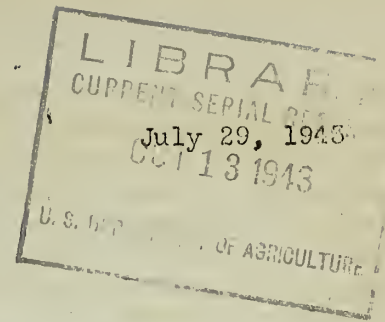
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WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.



BUTTER GRADERS MEMORANDUM NO. 3

To: FDA Butter Graders

From: B. J. Ommott, Senior Marketing Specialist, Inspection and Grading Division, Dairy and Poultry Branch

Subject: Instructions Relative to the Grading of Butter Showing Abnormal Surface Condition. Also, Explanation of What Constitutes a Re-conditioned Package.

In a few instances graders have neglected to follow instructions outlined in Memorandum No. 1, To Butter Graders (Revised August 1, 1939), relative to the procedures to be followed in grading butter with abnormal surface condition, with particular reference to mold on the liners or on the surface of the butter, or when mold has penetrated the surface of the butter. For the benefit of the graders who may not have copies of this memorandum or who may not have studied the memorandum carefully, we quote Section 6, Page 9:

"Section 6 - Grading of Butter that shows abnormal surface condition or flavor.

(a) Abnormal surface condition. Butter that shows very slight development of mold on the surface or on the packing materials shall be classified as "No Grade". Practically speaking, mold condition is not associated with any given churning, but rather with the entire lot. Under such conditions, however, the flavor rating of the various churnings in the lot should be shown and the entire lot of butter classified under general remarks as "No Grade", even though the mold condition is found on only one package of the selected sample. For example, we will assume that 5 churnings were examined, and only 1 showed a very slight mold development - the grading certificate would read as follows:

Churn No.	Flavor Rating	Body	Color	Salt	U. S. Score
1	90		A	LM	-
2	90		A	LM	-
3	90		A	LM	-
4	90		A	LM	-
5	90		A	LM	-

Remarks: - This lot of butter classified as "No Grade" because of a very slight mold condition noted on top and bottom of package examined from churning number one.

The flavor rating of a particular churning of butter does not in itself constitute the final score since the final score is expressed in terms of a U. S. Score. Reporting the flavor rating of such butter furnishes useful information to both the buyer and the seller of the butter.

Should such butter be reconditioned or new packing materials be used and again be offered for grading, the grading certificate covering the second examination should carry a statement to the effect that the butter in question had been previously graded, giving number and date of previous grading certificate and stating that one or more packages in the lot, whichever the case may be, were found to possess a slight mold condition, including information as to whether this mold was on tops, sides, or bottoms, or merely on the packaging materials, circles or liners.

When mold has developed to a considerable extent on the surface of the butter or on the packing materials, or has penetrated the butter to any appreciable extent (so that it cannot be removed by scraping a thin layer off the butter), such butter shall be classified as "No Grade". In such instances you should not attempt to rate the flavor.

(b) Abnormal surface flavor. The flavors tallowy, rancid, paint, varnish, gasoline, kerosene, fly spray and chemical (chlorine compounds) are classified as "No Grade", even when present only on the surface of the butter. However, when present only on the surface of the butter, you should record the flavor rating and classify each churning as "No Grade" with the proper comment."

"Section 8 - Description of Packages.

(a) Used Packages. "Used" tubs are tubs which have been used more than once without reconditioning. Such tubs can usually be detected from their soiled appearance, previous marks, rusty hoops, rusty cover rims and open nail holes. "Used cubes are cubes which have been used more than once without reconditioning. Such cubes can usually be detected from their soiled appearance and previous marks.

(b) Reconditioned packages. "Reconditioned" tubs are tubs which have been used but have been properly reconditioned before subsequent usages. A properly reconditioned tub is one which has been thoroughly cleaned inside and out, all previous marks completely removed, rusty hoops and cover rims replaced or painted, and nail holes filled. "Reconditioned" cubes are cubes which have been used but have been properly reconditioned before subsequent usages. A properly reconditioned cube is one which has been thoroughly cleaned inside and out, and all previous marks completely removed.

After each grading the covers should be replaced on the packages so that the nails can be placed in the original holes.

In case a grader is unable to satisfy himself as to whether the packages are new, used or reconditioned from the samples selected for grading, he should inspect the lot from which the samples were drawn."

The statement "fair condition" is not adequate, therefore, indicate actual condition of the packages on the certificate.

B. J. Crummett